

# *Gulf Cooperation Council*

## EDICT OF GOVERNMENT

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GSO 1326 (2008) (English): Frozen Yoghurt (Draft Standard)



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**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**GCC STANDARDIZATION ORGANIZATION (GSO)**

Final Draft Standard

**GSO 05/FDS 1326 /2008**

**الروب ( الزبادي ) المجمد**  
**Frozen Yoghurt**

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This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors.

## **Foreword**

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 "Gulf technical committee for standards of food and agriculture products" has updated the GSO Standard No. 1326/2002 "Yoghurt". The Draft Standard has been prepared by Sultanate of Oman.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (     ), held on     /     /     H ,     /     /     G. The approved standard will replace and supersede the GSO standard No. 1326/2002.

## Frozen Yoghurt

### 1- SCOPE AND FIELD OF APPLICATION

This standard is concerned with frozen yoghurt.

### 2- COMPLEMENTARY REFERENCES

- 2.1 GSO 9 Labeling of Prepackaged Foods.
- 2.2 GSO 2 1 Hygienic Regulations for Food Plants and their Personnel.
- 2.3 GSO 22 Methods of Tests for Colors Used in Food.
- 2.4 GSO 150/1984 Expiration Periods for food products.
- 2.5 GSO 323 General Requirements for Transportation and Storage of Chilled and Frozen Foods
- 2.6 GSO 398 Packages of Foodstuffs- Part 1: General Requirements.
- 2.7 GSO 569 Methods for Sampling Milk and Milk Products.
- 2.8 GSO 570 Methods of the Physical and Chemical Analysis of Milk.
- 2.9 GSO 571 Methods of Microbiological Examination of Liquid Milk.
- 2.10 GSO 678 Methods of Test for Fermented Milks.
- 2.11 GSO 707 Permitted Flavours in Foodstuffs.
- 2.12 GSO 841 Maximum Limits of Mycotoxins Permitted in Foods and Animal Feeds- Aflatoxins.
- 2.13 GSO 944 Limits of Radiation Levels Permitted in Foodstuffs- Part 1.
- 2.14 GSO 995 Sweeteners Permitted in Foodstuffs.
- 2.15 GSO 998 Method for Detection of Radionuclides in food- Part 1: Gamma Spectrometry Analysis.
- 2.16 GSO 1016 Microbiological Criteria of Food Product- Part 1.
- 2.17 GSO Standard for Food Additives (CODEX STAN. 192 Food Additives).
- 2.18 GSO Standard for Pesticide Residues (Maximum residue limits (MRLs) for pesticide established by Codex Alimentarius Commission).
- 2.19 GSO Standard for Veterinary Drugs Residues (Maximum residue limits for veterinary drugs in food established by Codex Alimentarius Commission).
- 2.20 GSO ..... Analysis of Pesticide Residues (CODEX STAN. 229 Analysis of Pesticide Residue: Recommended Methods).
- 2.21 GSO ..... Sanitary Requirements for Production and Processing of Milk.

### 3- DEFINITIONS

Frozen yoghurt is a pasteurized and homogenized mix of milk solids. This mix is fermented and frozen under continuous agitation.

**4- REQUIREMENTS**

The following requirements should be met in frozen yoghurt:

- 4.1 The product shall completely free from pig products or its derivatives.
- 4.2 It shall be free from extraneous matters, insects or their parts.
- 4.3 Frozen yogurt should be processed in accordance with the hygienic requirements of Gulf standards mentioned in items 2/2 and 2/21.
- 4.4 Raw materials used in producing frozen yoghurt should be complying with their relevant Gulf standards.
- 4.5 The frozen yoghurt mix can be prepared from raw or recombined milk using concentrated or dried milk (whole fat or skimmed, totally or partly) and butter or cream or any milk-fat source.
- 4.6 The mix of frozen yoghurt is fermented using *L. Bulgaricus* and *Streptococcus Thermophilus* bacteria. Other lactic acid producing bacteria can be used.
- 4.7 Contains natural flavours; fruits or its products (fresh, canned, frozen or dried) fruit bulb, syrup or puree, at a maximum of 8%, honey, cocoa, chocolate, nuts, spices or any other natural flavours.
- 4.8 The following materials may be added: Dried cultured butter milk (unfermented), sweet butter milk powder, water soluble milk proteins, edible casein.
- 4.9 Natural sweeteners (sugar, glucose, corn syrup, date syrup or their mixtures) or artificial sweeteners as stated in item 2/14 or a mixture of natural and artificial sweeteners.
- 4.10 Permitted artificial flavours as stated in item 2.11.
- 4.11 Food additives may be used according to the limits stated in the GSO standard mentioned in 2.17.
- 4.12 Acidity of frozen yoghurt should not be lower than 0.8% determined as lactic acid.
- 4.13 The percentage of the non-fat solids in the milk-portion should not be lower than 8.2%.
- 4.14 Fat content should follow the levels indicated in Table (1).

**Table (1)**  
**Fat content in frozen yoghurt (Before adding flavours)**

Type	Fat content
Frozen yoghurt full cream	Min 3 % 1-2 %
Frozen yoghurt low fat	Max 0.5 %
Frozen yoghurt skimmed	

- 4.15 The microbiological criteria of micro-organisms shall be according to the limits stated in the GSO standard mentioned in 2.16.
- 4.16 The products shall comply with the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission (items 2.18 & 2.19).
- 4.17 The limits of radiation levels in the product shall not exceed the permitted maximum levels stated in the GSO standard mentioned in 2.13.

**5- SAMPLING**

Samples shall be drawn according to GSO standard as mentioned in item 2.7.

**6- METHODS OF TEST**

- 6.1 Chemical and physical tests shall be carried out according to GSO standards as mentioned in items 2.3, 2.8, 2.10 & 2.15
- 6.2 Microbiological tests shall be carried out according to GSO standard as mentioned in item 2.9.
- 6.3 Determination of pesticide residues shall be carried out according to GSO standard as mentioned in item 2.20.

**7- PACKAGING**

Without prejudice to the GSO standard mentioned in 2.6, the following shall be met:

- 7.1 The product containers shall be made of materials which are hygienic, non-poisonous and non-harmful. Packs should be clean, watertight, tightly sealed and do not affect the product properties.
- 7.2 The product shall be packed in such a way as to prevent any external contamination.

**8- STORAGE AND TRANSPORTATION**

Without prejudice to the provisions of Gulf standard mentioned in item 2.5, the following aspects should be considered during storage and transportation:

- 8.1 Temperature should not exceed -18 °C.
- 8.2 Pasteurized mixes used in making frozen yoghurt should be stored and transported at 5 °C max., while sterilized and dried mixes at 25 °C max.

**9- LABELLING**

Without prejudice to the provisions of Gulf standards mentioned in items 2.1 and 2.4, the following information should be declared on the label:

- 9.1 Fat and non-fat milk solids content.
- 9.2 Type of product according to the fat content (full cream, low fat, skimmed).
- 9.3 The kind of milk used (fresh milk, powder ....etc.).
- 9.4 Statement of "free of sugar" or "low calories" according to the product type in case of using artificial sweeteners.
- 9.5 Dates of manufacture and expiry (day, month and year), shelf life shall be in accordance to what is stated in the GSO mentioned in item 2.4.
- 9.6 Nutrition information (energy in calories, percentages of protein – fat – total sugars, calcium, sodium and added vitamins).



**References:**

- GSO No 1326/2002
- Codex Standard No.243/2007
- Codex Standard  
No.192/1995 , rev 2007  
"General Standard for Food additives "